

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A food casing comprising a textile support layer, said textile support layer further comprising an edible coating, wherein the coating (i) is essentially water-insoluble, (ii) has a closed surface, (iii) ~~contains~~ comprises a mixture of at least one edible binder and solid aroma substances and/or liquid aroma substances, dyes and/or flavorings and (iv) is transferable onto a foodstuff located in the casing.

2. (Currently Amended) The food casing as claimed in claim 1, wherein the ~~coating comprises at least one~~ edible binder which adheres to the textile support material less strongly than to a proteinaceous foodstuff.

3. (Previously Presented) The food casing as claimed in claim 2, wherein the edible binder is a protein of plant or animal origin, a polysaccharide, or a combination thereof.

4. (Previously Presented) The food casing as claimed in claim 1, wherein the solid or liquid aroma substance, dye and/or flavoring comprises pepper, curry spice, paprika aroma, dried smoke, liquid smoke, liquid grill aroma, herbs, (freeze-)dried and comminuted vegetables, ground nuts, grains, cheese particles, air-dried honey, caramel, cinnamon, marinades, dextrose, or enzymes or microorganisms which produce enzymes promoting digestion.

5. (Previously Presented) The food casing as claimed in claim 1, wherein a layer made of an essentially water-soluble material is arranged between the textile support layer and the transferable edible coating.

6. (Previously Presented) The food casing as claimed in claim 1, wherein the textile support material is a woven fabric, knitted fabric, consolidated nonwoven, spunbonded nonwoven or fiber paper.

7. (Previously Presented) The food casing as claimed in claim 6, wherein the textile support material comprises natural fibers, artificial fibers, or mixtures thereof.

8. (Previously Presented) The food casing as claimed in claim 1, wherein, the textile support layer further comprises at least one non-edible, non-transferable coating.

9. (Previously Presented) The food casing as claimed in claim 8, wherein the non-edible, non-transferable coating decreases the food casing permeability to water vapor, smoke or oxygen.

10. (Previously Presented) The food casing as claimed in claim 1, wherein the food casing is tubular and optionally has a longitudinal seam.

11. (Previously Presented) The food casing as claimed in claim 10, wherein the food casing has a longitudinal seam and the longitudinal seam is a sewed, glued or sealed seam, or it is produced using a sealing strip or adhesive strip.

12. (Currently Amended) A method for producing a food casing as claimed in claim 1, said method comprising the following steps in the given sequence:

- providing a flat textile material,
- applying to the side which later faces a foodstuff an edible coating made of a mixture which comprises at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring,
- drying the coating,
- optionally cutting the coated flat material into webs,
- forming the individual webs into a tubular shape and

- permanently bonding the longitudinal edges[[,]] of the formed tubular shape.

13. (Previously Presented) The method as claimed in claim 12, wherein the mixture which contains at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring is an aqueous mixture which optionally further comprises at least one plasticizer.

14. (Previously Presented) The method as claimed in claim 12, wherein, before the edible coating is applied, at least one barrier layer is applied.

15. (Previously Presented) An artificial sausage casing comprising the food casing as claimed in claim 1.

16. (Previously Presented) The food casing as claimed in Claim 3, wherein the protein is casein, zein, wheat protein, soy protein, albumin, gelatin or collagen or a combination thereof.

17. (Previously Presented) The food casing as claimed in Claim 3, wherein the polysaccharide is alginate, carageenan, methylcellulose, starch, hydroxypropylstarch or a combination thereof.

18. (Previously Presented) The food casing as claimed in Claim 7, wherein the natural fibers are selected from cotton, cellulose fibers, wool, silk or mixtures thereof.

19. (Previously Presented) The food casing as claimed in Claim 7, wherein the artificial fibers are selected from fibers based on polyamide, polyester, polyolefin, regenerated cellulose, polyvinyl acetate, polyacrylonitrile, polyvinylidene chloride, polyvinyl chloride or mixtures thereof.

20. (Previously Presented) The method as claimed in claim 12, wherein the permanently bonding step comprises sewing or gluing.

21. (New) A food casing formed from a support layer consisting of a textile layer, said textile layer comprising an edible coating, wherein the coating (i) is essentially water-insoluble, (ii) has a closed surface, (iii) comprises a mixture of at least one edible binder and solid aroma substances and/or liquid aroma substances, dyes and/or flavorings and (iv) is transferable onto a foodstuff located in the casing, wherein the edible binder adheres to the textile less strongly than to a proteinaceous foodstuff and the textile consists of a woven fabric, knitted fabric, consolidated nonwoven or spunbonded nonwoven.